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WAGNER MADE IT HOT.
The Composer Simply Dressed Up the
Furniture When Money and
Firewood Were Scarce.

Here is an anecdote of Wagner's
early life as related by Llewellyn
Wagner, but we all know that
when we lived together in Llewellyn
and had a good time that in I enjoyed
myself. But Wagner was already fer-
reting with his political and philo-
sophical ideas, and our private cir-
cumstances were not the ground for
the kind of life we led. We called
Llewellyn "Llewellyn" and we, especially I,
always feared his sharp tongue as in
the life of a man of letters. He was
a great student. He could not bear
money wasted, and we let him feel
that as little as possible.

"Where" began Llewellyn, but the
words stuck in his throat. For a glance
around the room showed him how
Wagner had helped himself. Several
chairs and our work table lay on the
floor, permanently crippled. Wagner
had put off their legs and made the
fire with them. Llewellyn was speechless
with rage, but I stood at the door and
looked at the scene. He came at this in-
stant and was helping himself. Llewellyn
reminded that we would have to re-
place the furniture's chairs and table
and that he could not sit down or work.

HEART THRILLING GEMS.

A LEAP FOR LIFE.
Old treasure at anchor bay,
In the harbor of Mahon,
A dead calm reared on the bay—
The waves to sleep had gone;
When little Hal, the Captain's son
A lad both brave and good,
In sport, up rigging and rigging ran,
And on the main track stood.

A shudder shot through every vein,
All eyes were turned on high;
There stood the boy with dizzy brain,
Between the sea and sky;
No hold had he above, below;
Alone he stood in air;
To that far height none dared to go—
No aid could reach him there.

We gazed, but not a man could speak—
With horror all agast;
In groups with pallid brow and cheek,
We watched the quivering mast.
The atmosphere grew thick and hot,
And of a lurid hue—
As riveted into the spot
Stood officers and crew.

The father came on deck—he gasped
"Oh, God, thy will be done!"
Then suddenly a rifle grasped,
And aimed it at his son.
"Jump, far out, boy, into the water!
Jump, or I fire," he said;
"That only chance your life can save,
Jump, jump boy!" He obeyed.

He sank—he rose—he lived—he moved—
And for the ship struck out,
On board we hailed the lad beloved,
With many a manly shout.
His father drew, in silent joy,
Those wet arms round his neck,
And folded to his heart his boy—
Then fainted on the deck.

THE HOUR OF DOUBT.
My day is dark. The world is cold,
My heart is filled with chill and pain,
And all my life seems shrank and old,
And all my work seems planned in vain.

THE WHISPER OF HOPE.
What matter if the world be cold?
What matter if you sing in vain?
Our Lord was by a toll'wer sold;
And man's best work is wrought in pain.

The thrush still sings upon the tree
When hearts are sad, when no one
hears,
In gladness flows his melody,
Even though the listener be in tears.

Some where the sun shines on the world
And dances—laughing—on the bay;
What matter if the world be cold?
Not to yourself from day to day.

And when the golden lighted West
Sets dancing its gates the dying day,
Oh, brighten, and the boiling rest;
Not a thought the shadow way.

I WILL.
I will stand upon this morning with
my heart to the sky,
I will stand upon this morning with
my heart to the sky.

I will stand upon this morning with
my heart to the sky,
I will stand upon this morning with
my heart to the sky.

I will stand upon this morning with
my heart to the sky,
I will stand upon this morning with
my heart to the sky.

I will stand upon this morning with
my heart to the sky,
I will stand upon this morning with
my heart to the sky.

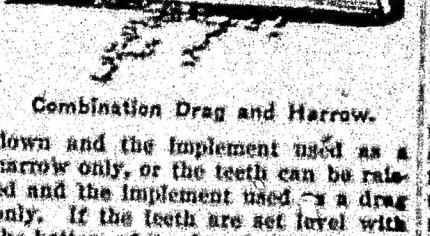
I will stand upon this morning with
my heart to the sky,
I will stand upon this morning with
my heart to the sky.

FOR ROAD AND FIELD.

Device is a Combination of Split Log
Drag and Harrow and Can Be
Used in Both Places.

There is no doubt that well kept
roads both within and adjacent to the
farm and to its value as well as to its
beauty, and to this end every farmer
who would add to his profits as well
should own a split log road drag.

There is a modified device of this
kind coming into use at present, an
illustration of which we present in
this article. It is really a combination
of harrow and split log drag.
The harrow teeth are attached in
such a manner that they can be let



Combination Drag and Harrow.

down and the implement used as a
harrow only, or the teeth can be raised
and the implement used as a drag
only. If the teeth are set level with
the bottom of the drag it forms an ex-
cellent road crusher, and its weight is
such that it can be nicely handled
with an ordinary farm team. There
are certain roads which require a good
deal of whipping into shape before
they become good dirt roads.

This work can be done by a split log
drag if time is taken for it. It can
be done more readily by the combi-
nation, as a trial will prove.
As this implement has a value in
the field that is equalled by that on the
road, it may be considered a distinct
improvement over both the ordinary
split log drag and the harrow. The
teeth, of course, can be set in a wood-
en frame, though they are less satis-
factory so because less readily adjust-
able. This implement has been used on
the farm where it was made for a
number of years and has been found
equally effective in the field and on the
road.

BENEFITS OF FALL PLOWING.

Will Protect Future Crop From Rav-
lings of Insects as Well
as From Frost.

Except in sections where heavy and
continuous winter rains may be ex-
pected, it is advisable to plow and
land, by which is meant sowing of tame
grasses, especially blue grass, in the
fall.

It may be safely assumed that all
sods of tame growth, such as blue
grass or timothy and clover sod of
long standing, will be well stocked
with larvae of different worms—for
example, one or more of the dozen
varieties of cutworms, of the three or
four varieties of grubworms, of the
smaller most beetle, particularly where
timothy has been grown for several
years, wireworms and others.

All of these, if plowing is postponed
until spring, will be more or less cer-
tain to damage the crop, especially if
it be corn, which is the usual crop on
and land. Plowing in the fall exposes
them to birds, and the animals prey
upon them, and to the frost, the fall
plowing itself proves the future
crop from their ravages.

If this is added through winter
plowing at intervals of a week or so from
the time the ground is in its condition
in the spring and corn plowing time
and leaving the plowing and sowing
for instance, then grass sowing will be
little danger of any of these larvae, or
wireworms, doing serious damage to the
crop.

The thorough farmer, despite the fact
that the winter plowing is the usual
method of sowing, will find that the
plowing in the fall is the best method
of sowing, and the animals prey upon
them, and to the frost, the fall
plowing itself proves the future
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GOOD FOR DESSERT.

SWEET DIGESTS THE DINNER
QUEST WILL APPRECIATE.

Lemon Fritters One of the Best—
Recipe for Puffet—Some Supper
Novelties—How Eggless Cake
Should Be Prepared.

Lemon Fritters.—Peel two lemons,
remove all the white skin and cut into
crosswise slices. Take out the seeds,
dip each slice into a stiff batter and
fry a golden brown in deep fat. Serve
with lemon sauce.

Fruit Fritters.—One cup of sweet
milk, two eggs, one tablespoonful
sugar, pinch of salt, two cups of flour,
one teaspoon baking powder. Add ap-
ple cut in thin slices and fry on grid-
dle. Nice with sauce.

Puffet.—One cup sugar, one-half cup
butter, creamed together, two eggs
well beaten, and one cup of sweet
milk, 2 1/2 cups of flour, with two heap-
ing teaspoons baking powder and a
little salt. The mixture should be
stiffer than cake. Bake in a shallow
well-greased pan 25 or 40 minutes.
Split and serve hot with butter.

Supper Novelties.—Confectionery
and fancy cakes are being used for
supper novelties now instead of the
favorite crackers, although these latter
are not banished entirely from par-
ties. There are eclair, lady fingers,
tartlettes, fruit and oven slab and
small game made of paper or paper
mache, and looking for all the world
like the real sweets. But inside these
dainties are tucked paper caps after
the style of the better known supper
party confections.

Eggless Cakes.—In these days of
high priced eggs, the following recipe
for apple and cake, without eggs,
will be appreciated, as it has been
tested and found to be excellent. One
cupful of sugar, one-half cupful of
butter, one cupful of unsweetened ap-
ple sauce, with one scant teaspoonful
of soda stirred into it; 1 1/2 cupfuls of
flour, one-half teaspoonful of salt, one-
half teaspoonful of cloves, one tea-
spoonful of cinnamon, one cupful of
raisins, chopped and mixed with the
flour. Bake as a loaf cake and ice.

Fried Smelts.—If large or selected smelts are or-
dered the cost will be much higher
than if they are bought by the pound,
taking all sizes as they come. Clean,
remove the fins and leave the heads
on. Beat an egg, add a tablespoonful of
water to make it go farther. Cover
each fish with the egg, lift out with
two forks and roll in fine bread
crumbs; fry in deep fat in a frying
basket. Some tastes prefer the
smelts rolled in fine cornmeal instead
of the egg and crumbs.

Serve with sauce tartare in lemon
cups. Cut lemons in halves, remove
the pulp, notch the edge with scissors
and drop into cold water until needed.
For the sauce use two egg yolks,
one-half cup of olive oil, three table-
spoons of vinegar, one tablespoon of
mustard and one teaspoon each of
sugar, salt and cayenne. Add one
quarter teaspoon of pepper. Put the
dry ingredients into a chilled bowl
with the egg yolks and beat five min-
utes, then add the oil a few drops at
a time until it is thick, then add the
vinegar and remainder of the oil al-
ternately until all is used. When
ready to use the sauce stir in the
chopped pickles.

When the dish is on a platter, with
the hands and tails alternating, and
the lemon cups of each end in a
row of parsley.

Plain Batter.—When the batter is left to have a
day's resting, the following recipe is
suggested. For a loaf one egg,
one cup of sugar, one cup of flour and a
teaspoonful of salt. Beat the egg
until thick, then add the sugar and
flour, and beat until smooth. Add the
salt and beat a few minutes more.
Bake in a loaf pan.

Potato Balls with Fish.—Take one half of mashed potatoes,
and mix with one large table-
spoon of butter, one tablespoon of
sugar, three tablespoons of flour,
one teaspoon of salt, one egg and a
pinch of cayenne. Mix all together,
roll into balls as large as walnuts,
then dip in beaten egg and drop into
hot fat. Fry a golden brown,
drain on brown paper and serve hot
with the fish. Or take baked potatoes,
and cut with a butter spreader
potatoes. Serve around the fish on
platter.

Hot Eggs and Milk.—Eggs and milk flavored with vanilla
extract, well shaken, sprinkled over
the top with pulverized nutmeg and
sifted hot in the oven at all the big
store and drug stores.

Small salted waters and squares of
sponge cake are served with this
drink, which is healthful and appetiz-
ing, and is just the thing for a cold
day.

Prunes and Rice.—Boil prunes tender, pit, chop fine.
Boil cupful of rice soft and dry. Place
alternately layers of rice and prunes,
baking with a layer of rice hot with
butter, dust with sugar and grated
nutmeg. Bake in a hot oven. Serve
with hard sauce.

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Children Cry for Fletcher's

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Experiments that trifle with and endanger the health of
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goric, Drops and Soothing Syrups. It is Pleasant. It
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and allays Feverishness. It cures Diarrhoea and Wind
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and Flatulency. It assimilates the Food, regulates the
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Figure 1. The effect of the concentration of the solution on the rate of the reaction.

Q What are the chances of my child having autism if I have a sibling who has it?